

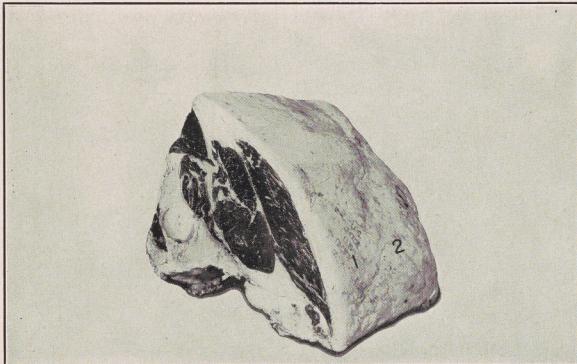
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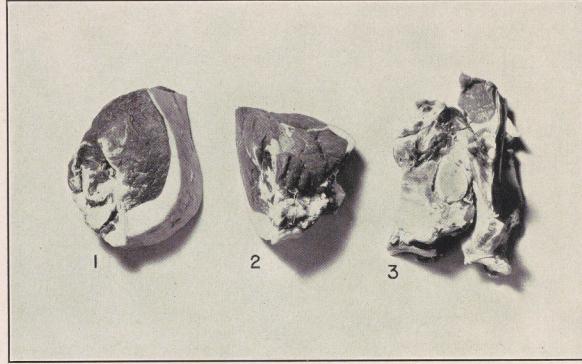
RUMP AND RIB CUTS



RUMP

(See chart 6.1, wholesale cut H)

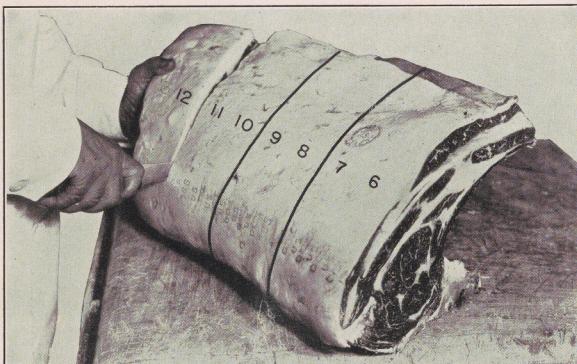
68240-B



RUMP PIECES

1—Boneless rump 2—Triangular piece (boneless) 3—Bones of rump

66793-B



WHOLESALE RIB CUT

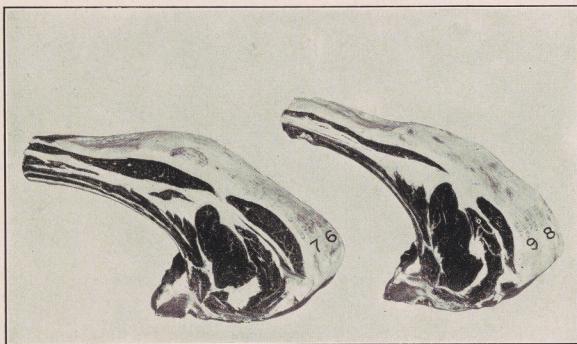
(See chart 6.1, wholesale cut F, seven ribs)

68242-B



A ROLLED ROAST FROM RIB CUTS
(bones removed)

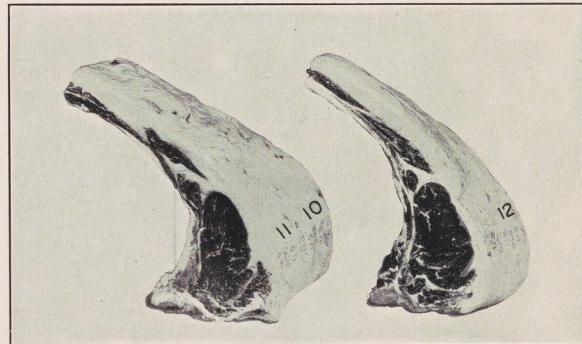
67264-B



RIB ROAST

Fourth rib cut—Seventh and sixth ribs
Third rib cut—Ninth and eighth ribs

68244-B



RIB ROAST

Second rib cut—Eleventh and tenth ribs
First rib cut—Twelfth rib

68245-B

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